



**PARKINSON
COWAN**

Lyric 55G

Gas cooker

Owners handbook

Introduction

This gas cooker has been designed and manufactured to all the necessary British Standards. This cooker complies with European Council Directive 90/396/EEC. It also carries the C.E. mark.

It is important that you understand how to use and care for the cooker properly before you use it for the first time.

We have written this booklet with your safety in mind. Read the booklet thoroughly before you use the cooker. Keep the booklet in a safe place so that anyone who uses the cooker can read it. Pass the booklet on with the cooker if you give or sell it to someone else.

For your safety

The cooker is designed for domestic use to cook food. You must not use it for any other purpose. It is not designed for commercial use.

Keep children, babies and toddlers away from the cooker at all times.

The installation instructions that came with the cooker tell you how and where it can be fitted. If the cooker is already installed you must make sure that all instructions have been followed. If you are in any doubt ask a registered person. More details on installation on page 25.

We have included several drawings to show the right and wrong way of doing things.

The right way will have a smiling face by it.

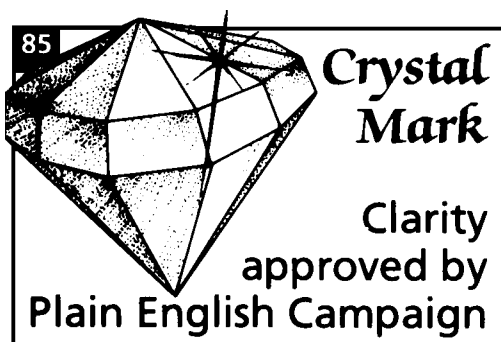


A sad face shows something is wrong.



Important: Make sure you remove the sales stickers before you use this cooker.

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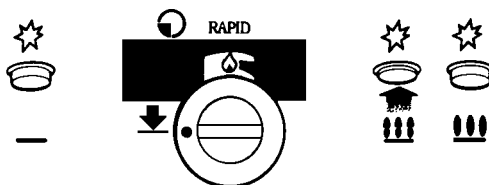
Lighting the cooker

The ignition works by means of an electric spark system. Details about the plug are given on page 27.

Grill and hotplate

To light:

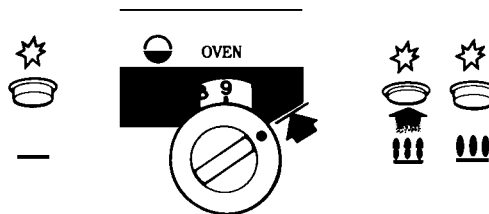
- 1 Push in the control knob and turn it to the highest setting. This is shown by a large flame symbol. Press the ignition button. When the burner has lit release the button.



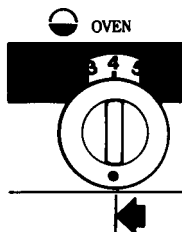
Oven

To light:

- 1 Open the oven door.
- 2 Push in the control knob and turn it to gas mark 9. Press the ignition button. When the burner has lit release the button. There will only be small flames at first.

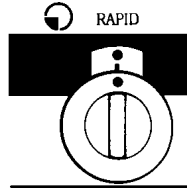
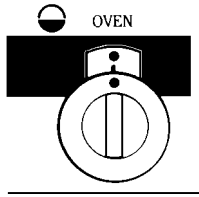


- 3 Now turn the control knob to the gas mark you want.
- 4 Wait until the burner is showing large flames.
- 5 Close the oven door.



To turn off any burner

- 1 Push in the control knob and turn it to the off position. This is shown by a large dot.



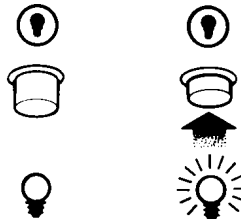
For your safety

When you are lighting any burner check that it has lit before you leave the cooker.

When you are turning off a burner, do not leave the cooker until the flame has gone out.

Oven Lights

To use, press the oven light button which is positioned on the control panel. If you need to replace an oven light bulb there are instructions on page 28.



The grill

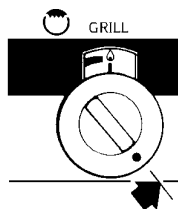
The grill is a high-speed grill. The instructions below tell you how to vary the heat setting and how to change the height of the trivet to suit the food you are cooking. You should remember to turn the food regularly.

You should not use the grill to keep food warm as it will continue to cook the food.

Heat control

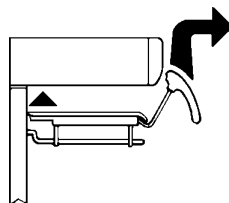
The grill control gives two heat settings.

The control knob turns to the left from 'OFF' to 'HIGH' and then to 'LOW'. Use the high setting for fast cooking such as toast. Use the low setting to cook thicker food such as chicken after it has been browned on the high setting.



Grill pan

The pan is designed so that you can pull it forward but it will stay supported. To remove the pan push it back as far as possible and lift it off. Replace it in reverse order.



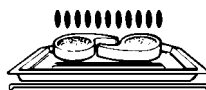
For your safety

After replacing the pan, pull it out to make sure it has fitted back properly.

Cooking positions

Most food should be cooked on the trivet in the grill pan. You can turn the trivet over to suit different thicknesses of food.

You can place some dishes straight on to the grill shelf. This is useful when you are browning the top of food such as cauliflower cheese.

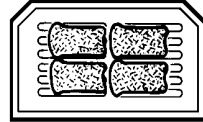


Preheating

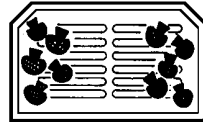
You don't usually need to preheat the grill. You may wish to preheat it for a couple of minutes when you are cooking steak or when browning food.

Putting food on the trivet

Place food such as toast, teacakes and muffins towards the centre of the trivet.



Place food which needs a more gentle heat such as tomatoes and mushrooms towards the edge of the trivet



Arrange meat, meat products and fish to suit their thickness and how you like them cooked.

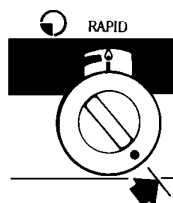
Warming plates

When using the cooker you can use the shelf below the grill pan to warm two plates. Do not put plates on the shelf when the grill burner is turned on and the grill pan is not in place. The heat from the burner will damage the plates.

The hotplate

Heat control

The hotplate control knobs turn to the left from 'OFF' to 'HIGH' and then to 'LOW'. You can adjust the heat by turning the control between the highest and lowest settings. These are shown as a large and a small flame symbol.



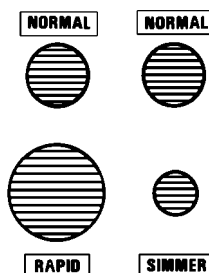
Burner sizes

The hotplate has three burner sizes to suit different types of cooking:

Largest burner (Rapid) - use a large pan for food such as chips.

Medium burners (Normal) - use for everyday cooking.

Small burner (Simmer) - Use for simmering food such as soups and stews.





The largest pan which you should use on any burner is 230mm (9"). The base of the smallest pan should not measure less than 100mm (4").





For your safety







1 Take care to avoid burns and scalds when you are reaching across the hotplate.


2  Use pans with flat bases. They are more stable than pans which are warped. 

3  Do not use pans with very heavy handles which cause the pan to tip. 

4  Put pans on the centre of the burners. 

5  Position pan handles so they cannot be accidentally knocked. 

6  Take extra care when you are deep fat frying. Do not cover the pan with a lid. 

 Do not leave a pan unattended. If the pan catches fire, leave it where it is and turn off all controls.





Place a damp cloth or a fitting lid over the pan to smother the flames.

Never put water on the fire.



Leave the pan to cool for 30 minutes.








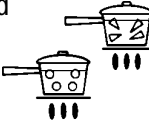


7  If you are using a Wok we recommend it has a flat base as it will stand stable on the pan supports. If you use a round based Wok with a collar support, the collar must be of the open wire work type. A closed collar will affect the performance of the burner. 



Before you use the Wok make sure that the collar is stable on the pan supports. Always follow the instructions that come with the Wok.



Helpful hints

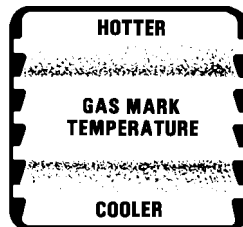
- 1  Keep flames under the base of pans. If the flames lick round the sides of the pans you are wasting gas. 
- 2  Only heat the amount of liquid you need. Do not overfill pans. 
- 3  Cover pans with a lid whenever possible. The food will heat up more quickly and there will be less steam in the kitchen. 
- 4  Try cooking more than one vegetable in the same pan, for example potatoes and carrots. 
- 5  Cut vegetables into smaller pieces. This way they will cook more quickly. 
- 6 A pressure cooker will save time and energy.

The oven

Before you use the oven you should wipe it out with a damp cloth to remove any dust.

Heat zones

There are zones of heat within the oven. The temperature in the middle is the gas mark you have chosen. The top of the oven is slightly hotter and the lower shelf slightly cooler. The base of the oven is quite a lot cooler. You can make use of these heat zones when you are cooking foods requiring different temperatures all at the same time.



If you are cooking more than one tray of similar items, for example cakes or biscuits, swap the trays during cooking or you can remove the top tray when the food is cooked and move the lower tray to the higher shelf to finish cooking.

Preheating

You do not need to preheat the oven when casseroles and so on.

Preheat the oven for baking or when you are cooking sensitive food such as Yorkshire puddings, soufflés and yeast mixtures.

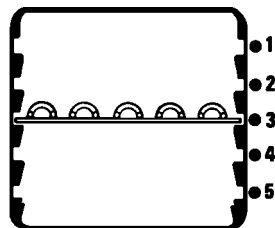
When you are cooking or reheating frozen or chilled food read the instructions on the packing.

When you need to preheat the oven, we recommend you do so for 20 minutes.


Oven shelves

You can slot the oven shelves in any of five positions. Positions are counted from the top downwards.

For safety the shelf will only pull out so far. If you want to remove a shelf completely pull it forward as far as it will go, raise the front edge and lift it out. To put the shelf into a different position keep the front edge raised, slot the shelf on to the runner, lower the front edge and slide the shelf in.





Baking trays and dishes




For your safety

Never place cooking dishes, trays and so on over the oven burner. This will damage the cooker as well as the ovenware and possibly the floor covering underneath the cooker.

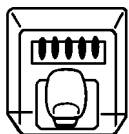
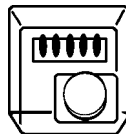




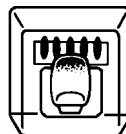




Leave a gap of 13mm ($\frac{1}{2}$ ") between all dishes and the sides of the oven so the heat can circulate properly.



Do not push dishes too far back as food will burn if it overhangs the burner flames.



For the best results from the oven we recommend that you use a baking tray which is 310mm (12") square. If you use a tray or tin which is larger than this, you may need to turn it around during cooking.

Place single dishes on the centre of the shelf. You may need to turn large items around during cooking.

Condensation

Condensation may form on the cooker. This is quite normal and nothing to worry about. The condensation forms when heat and moisture are present, for example during cooking. Whenever possible try to make sure that food which contains a lot of moisture for example casseroles are covered. If you do notice any condensation, wipe it up straight away.

Oven temperature chart

The chart below is intended to help you use your oven. If you are using a gas oven for the first time or if a recipe says 'cook at 350°F' or 'use a moderately hot oven' you can use the chart to find out what gas mark to use. The temperatures are only a guide they are not actual temperatures in the oven. This chart cannot be used to check actual oven temperatures.

Gas mark	Electric oven setting	Temperature description
1	275°F-300°F 140°C	*Cool
2	300°F 150°C	*Cool
3	325°F 160°C	Warm
4	350°F 180°C	Moderate
5	375°F 190°C	Fairly Hot
6	400°F 200°C	Hot
7	425°F 220°C	Hot
8	450°F 230°C	Very Hot
9	500°F 260°C	Very Hot

* Even though the temperature description is 'Cool', please remember that the dishes will still be hot to the touch.

Food		Gas mark	Shelf position	Approximate cooking time
Poultry:	Chicken	5	4	20 mins. per ½kg (1lb) and 20 mins.
	Turkey below 4.5kg (10lbs)	4	4	25 mins. per ½kg (1lb) and 25 mins.
	over 4.5kg (10lbs)	4	4 or 5	15 mins. per ½kg (1lb) and 15 mins.
	Duck and duckling	5	4	25 mins. per ½kg (1lb)
	Stuffed poultry	Cook as above but calculate weight including stuffing.		

Thoroughly thaw frozen joints before cooking them.

The times given above are for when you are open roasting. If you cover the food with foil or a lid you should allow an extra 5 minutes cooking time for each ½ kg (1lb).

Yorkshire pudding	- large	7	2	25 - 30 mins.
	- individual	7	2	15 - 25 mins.
Cakes:	Christmas cake (8")	2	4	4 - 5 hours.
	Rich fruit, 180mm (7")	2	4	2¼ - 2¾ hours.
	205mm (8")	2	4	2½ - 2¾ hours.
	Madeira 180mm (7")	4	4	1 hour.
	Small cakes	5	2 & 4	15 - 25 mins.
	Scones	7	2 & 4	10 - 20 mins.
	Victoria Sandwich			
180mm (7")	4	2 & 4	20 - 30 mins.	
205mm (8")	4	2 & 4	20 - 35 mins.	

Food		Gas mark	Shelf position	Approximate cooking time
Pastries:	Plate tart (shortcrust)	6	2	25 - 35 mins.
	Fruit pie (shortcrust)	6	2	25 - 35 mins.
	Mince pies (flan pastry)	5	2 & 4	15 - 25 mins.
To help pastry brown on the underside cook on a metal plate, or if plates are flat and have no rim underneath, place on baking tray to cook.				
Puddings:	Milk puddings	2	3	2 hrs.
	Baked sponge pudding	4	4	45 - 60 mins.
	Baked custards	3	4	50 - 60 mins.
Yeast mixtures:	Bread 0.45kg (1lb loaves)	8 *	3	30 - 40 mins.
	0.90kg (2lb loaves)	8 *	3	30 - 40 mins.
	Rolls and buns	8 *	2	10 - 20 mins.

* When baking bread cook for 10 minutes at Gas Mark 8 before reducing to Gas Mark 6 for the remainder of the cook time.

Note: You must soak dried beans then boil them in an open pan for 15 minutes before you add them to any dish.

Soups, casseroles and stews

- Do not cook casseroles over 3kg (6lb).
- Bring to the boil on the hotplate then cook on slow cook.
- Cook in the middle of the oven or above.

Vegetables

- Cut into small pieces.
- Dried beans must be pre-soaked then boiled in an open pan for 15 minutes before adding to any dish.
- Place vegetables under meat in casseroles.
- Cook for 30 minutes at gas mark 6, then reduce to the slow cook setting.

Milk puddings

- Cover the cereal with boiling water and leave it to stand for 30 minutes.
- Drain and make the pudding in the usual way.
- Cook for 30 minutes at gas mark 6, then reduce to the slow cook setting.

General points for slow cooking

Frozen foods

Thaw thoroughly before cooking.

Thickening

Toss meat in flour for casseroles. Blend cornflour with water and add it at the end of cooking.

Flavouring

Flavours are held in the food because there is little evaporation. Adjust flavouring at the end of cooking time.

Liquid

Use slightly less liquid as there is little evaporation during cooking.

Milk and milk products, for example cream

Add these towards the end of cooking to prevent them from curdling.

Reheating

Cool left over food quickly and then put it in the fridge.

Do not reheat food using the slow cook setting . Reheat food in the usual way or in a microwave.

Only reheat food once.

Care and cleaning

For your safety

For hygiene and safety reasons you must keep this gas cooker clean. A build up of fat or other foodstuff could cause a fire. Try to mop up spills and splashes as soon as they happen. But be careful as parts of the appliance will be hot.

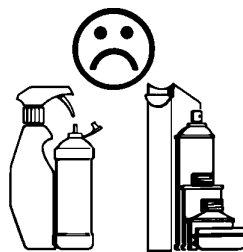
Do not use any polishes, caustic cleaners, abrasives, washing soda or soap powder except those recommended in this booklet.

Please note: If we recommend you use hot soapy water we mean hot water with washing up liquid in it and not any other cleaning product

If you own a dishwasher please read the operating instructions for the machine before you wash any part of your cooker.

Clean your cooker regularly using a cloth that has been wrung out in hot soapy water. Rinse and polish it dry using a soft cloth.

When you remove parts of your cooker for cleaning do not plunge them into water whilst they are very hot as this may damage the finish of the parts.



The hotplate

Clean the hotplate top using a mild abrasive such as 'Jif'. Take care not to damage the spark electrodes. If the spark electrodes are damaged the burners will not light.

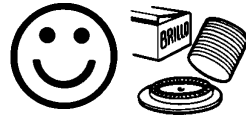
You can remove the pan supports, burner caps and burner crowns to clean them. Again take care not to damage the spark electrodes.

If any food spills do occur during cooking you can place the pan on another burner to finish cooking. Then you can remove the dirty parts and clean them before the spill 'burns on'.

You can wash the removable parts in very hot soapy water. You may use mild abrasives. Make sure that the electrode and the hole and slots in the crown are not blocked with food or cleaning materials.

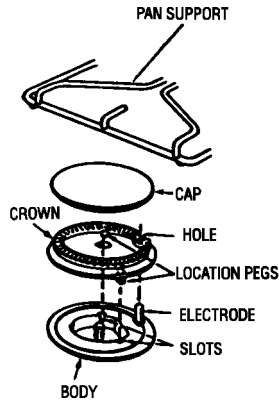
Clean the burner crowns by soaking them in very hot soapy water. You can remove any stubborn stains by scouring with a soap filled pad such as 'Brillo'. If you look after the burner crowns in this way they will stay reasonably clean. However the surface will dull with time.

Aluminium based saucepans can leave shiny metal marks on the pan supports. Clean regularly to remove the marks using a mild abrasive like 'Jif' with a soft scourer. For more stubborn marks you can use a soap filled pad such as 'Brillo'. After cleaning the cooker parts, dry them thoroughly before you put them back.



When replacing hotplate burner parts

1. Crown to body (Do not try to force the crown onto the body). Make sure that the hole in the crown is centrally over the electrode. Check that the two longer location pegs sit in the slots in the body. When the crown is in this position let it fall freely on to the body. Check that the crown can be moved slightly from side to side.
2. Cap to crown. Place cap centrally on the top of crown (enamel side up). Move sideways and front to back to check the cap is fitted properly.
3. Check for ignition. If a burner will not light then you need to check the crown and cap positions.



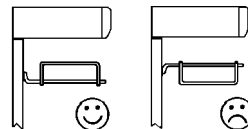
The grill

Clean the area around the grill frequently using hot soapy water.

After use you can soak the pan for a few minutes and then clean it using mild abrasives or a soap filled pad such as 'Brillo'.

Clean the grill shelf using hot soapy water. Mild abrasives can be used if necessary.

If the grill shelf is removed it must be replaced the right way up. The outer wires must be curved upwards.



The oven

The top, sides and back of your oven are coated in a special material which helps to keep itself clean.

Follow these simple rules to maintain the appearance of the special finish.



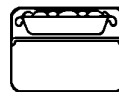
1

Do not overfill dishes or they will boil over.



2

Do not put dishes too high in the oven. If you do they may stick to the oven roof.



3

Cover your roasting tins with foil. This will prevent fat splashing.



4

Use a roasting tin which is just large enough for the meat and potatoes. This will help to reduce fat splashing.



5

Dry any vegetables that you are going to roast. If they are wet there will be more fat splashing.



6

Follow the oven cleaning cycle regularly.

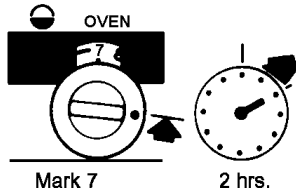
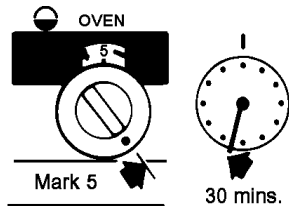
Oven cleaning cycle

You need to follow the cycle to keep the inside of the oven in good condition. The type of cooking you do will affect how often you need to follow the cycle.

If you do a lot of roasting and very little other baking you should follow the cleaning cycle once a week. If you do very little roasting you will only need to follow the cleaning cycle every 2-3 weeks.

To carry out a cleaning cycle:

- 1 Remove the oven shelves.
- 2 Set the oven to mark 5 for at least 30 minutes.
- 3 Turn the temperature up to mark 7 for 2 hours or until the oven is presentably clean.
Some staining will remain.



Do not use any cleaning agents or scrapers on the inside of the oven.
Do not wash the special finish.



You can replace the oven roof if you need to. You may order this from your supplier. When you are ordering quote part number 359001004.

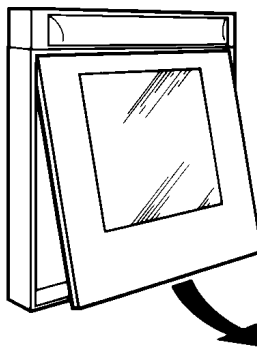
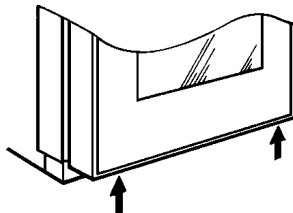
General

Clean the base of the oven, the oven shelves, and the oven door while they are still slightly warm. This way you can easily remove any splashes and spills. Wipe the base with a cloth that has been wrung out in hot soapy water. You may use mild abrasives.

You can remove the glass from the oven door if you need to. It is important not to open the door when the glass is removed because the door is lighter and it will spring shut.

To remove the glass

1. Keep the oven door closed but open the storage drawer.
2. Push the outer glass upwards until the small locators at the bottom of the door come out of their holes.
3. Gently pull the glass towards you while pulling it slightly downwards so it clears the top trim.
4. Clean the outer and inner glass using hot soapy water and mild abrasives. Do not try to clean the aluminium foil which is inside the door. The foil is there to help keep the door cool, if it is damaged it will not work.
5. Replace the glass by pushing it upwards into the top trim, making sure it is pushed between the rubber seals. Then push it downwards to make sure the locators are in their holes. If it is in the right position you will be able to feel the locators through the bottom of the door panel.



Baking tray and roasting tin

Clean after every use, using hot soapy water and a soft cloth.

Installing the cooker

For your safety

This cooker must be installed and serviced by a competent person as stated in the Gas Safety (Installation & Use) regulations current editions and the IEE Wiring Regulations.

It is important that the cooker is suitable for your gas supply. Your installer should check the data badge.

Ensure that a stability bracket is fitted.

Location

For your safety

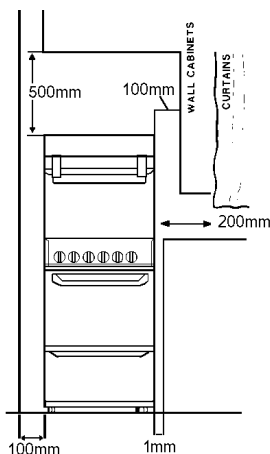
All gas cookers require adequate ventilation. The room the cooker is fitted in must have a good air supply that meets the standard BS.5440 Part 2 (current edition). Your installer will tell you if you are not sure.

The cooker may be placed in a kitchen, kitchen/diner or bedsit but not in a bathroom or shower room. It should not be installed in a bedsit smaller than 20m³. (Ask your installer).

Positioning

The diagram shows how close to the cooker cupboards, shelves, curtains and so on can be fitted. Refer to the diagram and carefully read the instructions to make sure your cooker is fitted safely. If you are in doubt your installer will give you advice.

- Do not fit any materials which may catch fire for example wood, curtains or paper behind the cooker.



- Base units which are higher than the hotplate must be 100mm away.
- If a cooker hood is fitted refer to the cooker hood installation instructions.
- We recommend that cabinets fitted next to or above the cooker meet British Standards. Your installer will give you advice if you are not sure.

Cooker dimensions

Overall height:	1460mm
Height to hotplate:	902mm - 920mm (adjusted by two screw feet and two wheels)
Width:	554mm
Depth:	600mm (to front of door panel)

If your cooker cannot be fitted as shown above because your kitchen base units are too tall, you must fit a height adjustment kit. When the kit is fitted you can raise the height of the hotplate to 945mm. You can get the kit from Parkinson Cowan. When you are ordering quote part number 359079800 GC number 074 498.

There is no charge for the kit.

General information

For your safety

Do not block any of the cooker vents.

Never line any part of the cooker with aluminium foil.

Don't let items which can catch fire or electric mains leads such as kettle flexes trail over any part of the cooker.

Moving your cooker

You may damage some soft or badly fitted floor coverings when you move the cooker. The floor covering under the cooker should be securely fixed so it does not ruck up when you move the cooker across it. Alternatively you could remove the floor covering.

To move the cooker open the oven door and slide out the oven roof liner. Raise the cooker off its front feet by lifting from inside the oven. Pull the cooker forward. When you replace the cooker push it back to the stop and make sure there is the same gap at each rear corner.

Connecting to the electricity supply

For your safety

This cooker must be earthed and protected by a 3 amp fuse.

The plug supplied with the cooker can be fitted directly to a suitable three pin earthed socket.

If you have to change the fuse replace it with a 3 amp fuse which has been ASTA approved to BS 1362.

Do not use the plug until you have put the fuse cover back on. If the fuse cover is lost you can get a replacement from an electrical retailer. The correct replacement can be identified by marking or colour coding.

If you cut the plug off dispose of it safely as it will be a shock hazard if it is inserted into a 13 amp socket elsewhere in the house.

If the ignition system doesn't work there may be a fault with the electrical supply. First, check the socket by trying out another piece of electrical equipment in it, if that works correctly renew the fuse in the plug.

If the fuse keeps failing there is a fault in the cooker which must be put right. Do not use a fuse with a rating higher than 3 amps. Do not carry out other electrical work. Unplug the cooker and tell your installer.

Replacing an oven light bulb

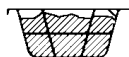
You need a 25 watt small Edison screw bulb with a temperature rating of T300.

- Make sure the oven is cool before you replace a bulb.
- Unplug the cooker.
- Open the oven door and remove the oven shelves.
- Place palm of hand at top of lens flat against oven side. Use fingers to lever lens away from housing.
- Unscrew the bulb by turning it to the left.
- Fit a new bulb and then replace the glass bulb cover.
- Replace the oven shelves.
- Plug the cooker back into the electric supply.

The oven light bulbs are not covered by the manufacturers guarantee.

Storage

The compartment below the oven is useful for storing baking trays, cake tins and so on. Do not store anything in this compartment which may catch fire. Do not store anything which is hot as it will damage the plastic coating.



It is important not to overfill the drawer.
Do not place any items in the drawer which will stand taller than the wire work.



What is wrong and why?

We strongly recommend that you carry out the following checks on your cooker before calling a Service Engineer.

Problem

The oven, grill or hotplate will not light.

Check

- If you cannot hear any sparking when you press the ignition button there may be a fault with the electrical supply. First check the socket by trying out another piece of electrical equipment in it. If that works renew the fuse in the plug. Use a 3 amp fuse. If the fuse 'blows' again there is a fault on the cooker. Do not use a fuse with a higher rating than 3 amps. Do not carry out any other electrical work. Unplug the cooker and tell your installer.
- Check that there is not a problem with your gas supply. You can do this by making sure that other gas appliances such as your central heating or gas fire are working.
- If only the hotplate burners will not light, make sure that the burner parts have been replaced properly. See instructions on page 21.

Problem

Food is cooking too quickly or too slowly.

Check

- Check that you are using the recommended gas marks and shelf positions. See page 14. Be prepared to adjust the gas mark up or down to achieve the results you want.

Problem

The oven is not cooking evenly.

Check

- Check that the cooker is installed properly and is level.
- Check that the oven roof is pushed back into position.
- Check that you are using the recommended temperatures and shelf positions.
- If you are using a tin or tray which is larger than the one we recommend, be prepared to turn it round during cooking.
- If you are cooking a large item be prepared to turn it round during cooking.

Problem**Having difficulty cleaning any part of the cooker.****Check**

- Check that you are following the instructions for care and cleaning (see page 20).

Problem**The oven lights will not work.****Check**

- If only one of the lights does not work, the bulb probably needs replacing. To do this see the instructions on page 28.
If both oven lights don't work there may be a fault with the electrical supply. Check this by pressing the ignition button. If you cannot hear sparking there is probably a fault.
- First, check the socket by trying out another electrical appliance in it, if that works renew the fuse in the plug. Use a 3 amp fuse. If the fuse 'blows' again there is a fault on the cooker. Do not use a fuse with a higher rating than 3 amps. Do not carry out further electrical work. Unplug the cooker and tell your installer.

Servicing

For your safety

Maintenance work must only be done by a competent person. Do not try to repair the cooker yourself. This could be dangerous.

It is dangerous to alter or modify the product in any way.

We recommend that your cooker is serviced annually by our approved service organisation.

Before you call a service engineer check through the 'What is wrong and why?' information on pages 29 and 30. If you still feel there is a problem you should contact Parkinson Cowan Customer Care Department on 0345 125843. Your telephone call will be charged at local rate. Parkinson Cowan will arrange for the cooker to be serviced.

Customers in Ireland should telephone (10) 4565666.

You can get service and spares from Parkinson Cowan. If you don't use manufacturers original spares the normal product approval of the cooker may not be valid.

When you report a problem try to describe the nature of the fault. Always give your cookers full name and serial number which you can see inside the storage compartment.

Make a note of this information in this space:

Name:

Serial Number:

G.C. Number:

The Gas Consumers' Council

The Gas Consumers' Council (GCC) is an independent organisation which protects the interests of gas users. If you need advice, you will find the telephone number in your local telephone directory under Gas.

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NOTES

This handbook was correct on the date it was printed. But this handbook will be replaced if the specification or appearance change as the cooker is improved.

Parkinson Cowan

Bordesley Green Road, Birmingham B9 4UB

Telephone: 0121-753 1002

Fax: 0121-753 1004

Customer Care: 0345 125843

Drawing No. 359047507

